

# STANDARD AGREEMENT TO PROVIDE FOOD SERVICE BETWEEN A INSTITUTION AND A FOOD SERVICE VENDOR

This agreement ("Agreement") is entered into on \_\_\_\_\_ by and between \_\_\_\_\_ ("Institution") and \_\_\_\_\_ ("Vendor") for meals in accordance with the rules and regulations of the Child and Adult Care Food Program (CACFP).

## BACKGROUND

Whereas, it is not within the capability of the Institution to prepare specified meals under the Child and Adult Care Food Program (CACFP); and

Whereas, the facilities and capabilities of the Vendor are adequate to prepare and deliver specified meals to the Institution's facility (s); and

Whereas, the Vendor is willing to provide such services to the Institution on a cost reimbursement basis.

Therefore, both parties agree as follows:

## AGREEMENT

### 1. Vendor Responsibilities.

- 1.1. Food Services. The Vendor agrees to prepare specified meals for delivery and/or serving \_\_\_\_\_ (insert inclusive or exclusive of milk or juice) to the site specified in Paragraph 1.2 per the agreed upon menu planning option specified in Paragraph 1.6. The Institution has approved the menu, which is incorporated into this Agreement by this reference.
- 1.2. Service Site (s). For the purpose of this Agreement, the Vendor shall make and deliver and/or serving of meals that comply with the CACFP and this Agreement to the food service site at the following location(s):
- 1.3. Delivery Requirements. The Vendor shall make deliveries of the meals within the hours and on the days designated below. The Vendor shall make deliveries only to the authorized Site at the following dates and time.
- 1.4. Price. Vendor's price for each meal is \$\_\_\_\_\_, based on the written estimate of meals needed that the Institution provides, except as provided in Paragraph 1.9.
- 1.5. Menu Preparation and Approval. Vendor shall provide the Institution, for approval, a proposed 28-day cycle menu for the operational period, at least \_\_\_\_\_ business days prior to the beginning of the period to which the menu applies. Any changes to the menu made after Institution approval must be agreed upon by the Institution and documented on the menu records. Menu items may be adjusted in writing by the mutual consent of both parties. However, the Vendor shall adjust the menus at the request of the Institution whenever the Institution determines certain items to be unacceptable. Such items can be determined to be unacceptable because of (1) a monotonous diet resulting from items served frequently or the similarity to other items; (2) the nutritional needs of the students; (3) susceptibility to spoilage; and (4) excessive waste resulting from unpopularity of items with students. Such adjustments shall be made at the earliest convenience of both parties, but in no instance later than one week after request except that in the case of spoilage adjustment shall be made in such a manner that the children in attendance on the day spoilage is discovered shall receive acceptable meals meeting meal requirements.

- 1.6. Food Preparation. Vendor shall assure that each meal provided to the Institution under this Agreement meets the minimum requirements as to the nutritional content as specified and approved by the CACFP. This includes the Nutrition Standards set forth in Title 7 Code of Federal Regulations (CFR) Section 226.20. The Vendor must provide menus to the Institution on a weekly basis if no cycle menus are used; or if cycle menus are used they must be furnished monthly or as the cycle runs. 7 CFR 226.6 (i)(4)
- 1.7. Recordkeeping. Vendor shall maintain full and accurate records/production worksheets that document: (1) the menus provided to the Institution during the term of this Agreement, (2) a listing of all components of each meal, and (3) an itemization of the quantities and portion sizes of each component used to prepare each meal. The Vendor agrees to provide lunch preparation documentation by using yield factors for each food item as listed in the United States Department of Agriculture (“USDA”) Food Buying Guide when calculating and recording the quantity of food prepared for each meal. Vendor shall also maintain and make available:
  - 1.7.1. Recipes, nutrition facts labels, and any necessary child nutrition (CN) labels or product specification sheets related to the menus served;
  - 1.7.2. Such cost records as invoices, receipts or other documentation that exhibit the purchase, or otherwise availability to the Vendor, of the meal components and quantities itemized in the meal preparation records;
  - 1.7.3. On a daily basis, an accurate count of the number of meals, by meal type, prepared for and delivered to the Institution. Meal count documentation must include the number of meals requested by the Institution in writing.
- 1.8. Estimates. Vendor shall allow the Institution to increase or decrease the number of meal orders, as needed, when the request is made within \_\_\_\_\_ hours of the scheduled delivery time.
- 1.9. Invoicing. Vendor shall present to the Institution an invoice accompanied by reports no later than the \_\_\_\_\_ day of each month which itemizes the previous month's delivery. The Vendor agrees to forfeit payment for meals which are not ready within one (1) hour of the agreed upon delivery time, are spoiled or unwholesome at the time of delivery, or do not otherwise meet the meal requirements contained in this Agreement. In cases of nonperformance or noncompliance on the part of the Vendor, the Vendor shall pay the Institution for any excess costs the Institution incurs by obtaining meals from another source.
- 1.10. Certifications. Vendor shall provide the Institution with a copy of current health certifications for the food service facility in which it prepares meals. The Vendor also agrees to notify the Institution of the results of any health inspection that is made during the duration of this Agreement. The Vendor shall maintain proper sanitation practices and health standards in conformance with all applicable State and local laws and regulations. The Vendor shall assure that wholesome ingredients are used and that all food is properly stored, prepared, packaged, and transported. In addition, any substance that the food contacts or which is used in conjunction with the food shall be so handled as to assure that it does not become contaminated.
- 1.11. Record Retention. Vendor shall retain all records related to this Agreement in its possession for three (3) years after the expiration of the Agreement. Upon request make all accounts and records pertaining to the Agreement available to the certified public accountant hired by the Institution, representatives of the Arizona Department of Education (ADE), USDA, the US General Accounting Office, and the USDA Office of Inspector General (“OIG”) for audits or administrative reviews at a reasonable time and place.
- 1.12. Subcontracting. Vendor shall not subcontract any portion of this Agreement.

## 2. Institution Responsibilities.

- 2.1. Unacceptable Meal. Institution shall be responsible for informing the Vendor of its reasons for determining that a meal is unacceptable in writing within forty-eight (48) hours.
- 2.2. Meal Estimates. Institution shall provide in writing, no later than \_\_\_\_\_(time and date) before the first day of operation, a reasonably accurate estimate of the number of meals to be delivered to Institution each day. The Institution shall notify the Vendor in writing of necessary increases or decreases in the number of meal orders within \_\_\_\_\_hours of the scheduled delivery time. Errors in meal order counts made by the Institution shall be the sole responsibility of the Institution.
- 2.3. Institution Representative Duties. Institution shall ensure that a Institution representative is available at each delivery site, at the specified time on each specified delivery day to receive, inspect and sign for the requested number of meals. This individual will verify the temperature, quality and quantity of each meal delivery. The Institution assures the Vendor that this individual will be trained and knowledgeable in the record keeping and meal requirements of the CACFP and with local health and safety codes.
- 2.4. Cleaning. Institution shall be responsible for cleaning the eating areas daily.
- 2.5. Approval of Menus. Institution shall notify the Vendor in writing within \_\_\_\_\_days of receipt of the next month's proposed cycle menu, of any changes, additions or deletions.
- 2.6. Payment. Institution shall pay the Vendor by the \_\_\_\_\_day of each month the full amount as presented on the monthly itemized invoice. The Institution shall notify the Vendor within 48 hours of receipt of any discrepancy in the invoice. The Institution shall pay the Vendor for all meals delivered in accordance with the agreement. **Neither ADE nor USDA will assume any liability for payment of the difference between the number of meals prepared and delivered by the Vendor and the number of meals served by the Institution that are eligible for reimbursement. In addition, neither ADE nor USDA will be responsible for resolving issues of partial or non-payment per the terms of this agreement.**

### 3. General Terms.

- 3.1. Employment. The Vendor shall comply with all applicable Federal, State, and local laws and regulations pertaining to wages, hours, conditions of employment, and nondiscrimination in employment, 7 CFR Section 3016.36 (i)(3). USDA is an Equal Opportunity Provider and Employer.
- 3.2. Payroll Taxes and Costs. The Vendor shall pay its employees directly and shall withhold and pay all applicable federal and state employment taxes and payroll insurance with respect to its employees, including an applicable income, social security, Medicare and employment taxes and workers compensation costs.
- 3.3. Indemnity.
  - 3.3.1. The Vendor shall indemnify, defend and hold the Institution harmless against any loss of damage (including attorney's fees and costs of litigation) caused by the Vendor's negligent act or omission, theft by the Vendor's employees, or the negligent or intentional acts or omissions of the Vendor's agents or employees. The Vendor shall defend any suit against the Institution alleging personal injury or property damage arising out of the transportation of meals or other items to the Site(s) or out of the acts of the Vendor's employees, and any suit alleging bodily injury, sickness, or disease arising out of the consumption of the meals delivered by the Vendor to the Food Service Site(s), and shall be liable for any damages agreed to by the parties or awarded as a result of such litigation.
  - 3.3.2. The Institution shall promptly notify the Vendor in writing of any claims against the Vendor or the Institution and, in the event a suit is filed, shall promptly forward to the Vendor all papers in

connection therewith. The Vendor shall not incur any expense or make any settlement without the Institution's consent. However, if the Vendor refuses or neglects to defend any such suit, the Institution may defend, adjust, or settle any such claim, and the costs of such defense, adjustment, or settlement, including reasonable attorney's fees, shall be charged to the Vendor.

3.4. Agreement Modification; Nonperformance or Default.

3.4.1. This Agreement constitutes the entire understanding between the Vendor and the Institution with respect to the subject matter hereof and there is no other written or oral understandings or agreements with respect hereto. No variation or modification of the Agreement and no waiver of its provisions shall be valid unless in writing and signed by the duly authorized officers of the Institution and the Vendor. No assignment or transfer of this Agreement may be made, in whole or in part, without the prior written consent of the Institution.

3.4.2. The Institution may, upon written notice of default to the Vendor, terminate the whole or any part of this Agreement in any one of the following circumstances:

3.4.2.1. If the Vendor fails to make delivery of meals, other agreed upon items (i.e. eating utensils, supplies, storage equipment), or to perform the services within the time specified herein.

3.4.2.2. If the Vendor fails to perform any of the other provisions of this Agreement in accordance with its terms and does not correct such failure within 48 hours after requested to do so.

3.5. Duration and Termination. This Agreement shall become effective \_\_\_\_\_ (date) after both parties sign it and ADE approves it. The Vendor shall provide meals during the period starting on the Effective Date and ending on \_\_\_\_\_ (date). However, either party may, at any time during the life of this Agreement, terminate this Agreement by giving thirty (30) days notice in writing to the other party of its intention to do so. The Institution may terminate this Agreement upon written notice if Vendor fails to fully comply with the terms and conditions. All notices to the Institution shall be addressed to the Institution at the address listed on the signature page, and all notices to the Vendor shall be addressed to the Vendor at the address listed on the signature page.

3.6. Audit. The Institution shall have the right, at its expense, to inspect the books and records of Vendor to verify its performance and expenses submitted under this Agreement. Inspection shall take place during normal business hours at Vendor's place of business.

3.7. Applicable Law. The law of the State of Arizona shall govern this Agreement.

3.8. Cancellation. The Institution may cancel this Agreement under Arizona Revised Statutes §38-511 (Cancellation for conflict of interest - <http://www.azleg.state.az.us/ars/38/00511.htm>) for a violation of that statute. This notice complies with the requirements of that statute.

3.9. Termination without Cause. Either party may terminate this Agreement at any time upon thirty (30) days prior written notice to the other of such party's intention to terminate this Agreement.

3.10. Unavailability of Funds. The Institution may terminate this Agreement, without penalty, if its Governing Board fails to appropriate funds in subsequent fiscal years to support the program that is the subject of this Agreement. The Institution shall give the Vendor prompt written notice after it knows that funding will not be available.

3.11. Non-Discrimination. Vendor shall not illegally discriminate in either the provision of services, or in employment, against any person because of sex, race, disability, national origin, veteran's status, sexual preference or religion. Vendor agrees to comply with all applicable federal and state laws, rules, regulations, and executive orders relating to non-discrimination, affirmative action and equal employment opportunity.

- 3.12. Workers Compensation. Vendor shall maintain a system of coverage for workers compensation in conformance with applicable state law covering all of its employees who may be employed in connection with food service provided to the Institution.
- 3.13. Insurance. Vendor shall maintain during the term of this Agreement insurance policies described below issued by companies licensed in Arizona with a current A.M. Best rating of A: VIII or better. The Vendor shall also name the Institution as additionally insured under the liability policy for the duration of the contract. And upon request, the Vendor will provide the Institution with a certificate evidencing such insurance coverage.
- 3.13.1. Commercial General Liability insurance with a limit of not less than \$1,000,000 per occurrence for bodily injury, property damage, personal injury, products and completed operations, and blanket contractual coverage, including but not limited to, the liability assumed under the indemnification provisions of this Agreement; and
- 3.13.2. Automobile Liability insurance with a combined single limit for bodily injury and property damage of not less than \$1,000,000 each occurrence with respect to the Vendor's owned, hired, and non-owned vehicles.
- 3.14. Assignment. This Agreement may not be assigned by either party without the prior written consent of the other party.
- 3.15. Construction and Effect. A waiver of any failure under this agreement shall neither be construed as, nor constitute a waiver of, any subsequent failure. This agreement supersedes all prior negotiations, representations, or agreements. The Article and Paragraph headings are used solely for convenience and shall not be deemed to limit the subject of the Articles and Paragraphs or be considered in their interpretation. The appendixes referred to herein are made part of this agreement by the respective references to them. This agreement may be executed in several counterparts, each of which shall be deemed an original.
- 3.16. Amendments to the Agreement. The parties cannot alter any provision in this agreement that is required by any law, rule or regulation. The parties cannot otherwise amend or alter this agreement, except as to minor, non-substantive provisions or issues that do not materially affect the scope of work or the cost of the agreement. The parties must mutually agree, in a written document signed by both parties and attached to this agreement, amend, add, or delete an Article or Appendix. Any amendment to this agreement shall become effective at the time specified in the amendment.

For the Institution:

For the Vendor:

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Name and Title of Representative

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Name and Title of Representative

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Signature

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Signature

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Mailing Address, Street/PO Box

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Mailing Address, Street/PO Box

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Mailing Address, City, State, Zip Code

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Mailing Address, City, State, Zip Code

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Telephone

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Telephone

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Email

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Email

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Date

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Date

In Accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

USDA is an Equal Opportunity Provider and Employer.

## MEAL PATTERN REQUIREMENTS FOR CHILDREN

BREAKFAST			
FOOD COMPONENT	Ages 1-2	Ages 3-5	Ages 6-12
1. Milk, fluid	½ cup	¾ cup	1 cup
2. Vegetable, fruit, or 100%full-strength juice	¼ cup	½ cup	½ cup
3. Grains/breads (whole grain or enriched) bread, or biscuits, rolls, muffins, cornbread, or cold dry cereal or cooked cereal, cereal grains or cooked pasta or noodle products	½ slice ½ serving ¼ cup or 1/3 oz. ¼ cup ¼ cup	½ slice ½ serving 1/3 cup or ½ oz. ¼ cup ¼ cup	1 slice 1 serving ¾ cup or 1 oz. ½ cup ½ cup
LUNCH/SUPPER			
1. Milk, fluid	½ cup	¾ cup	1 cup
2. Vegetable and/or fruit, or 100 % full strength juice (from 2 or more kinds)	¼ cup	½ cup	¾ cup
3. Grains/breads (whole grain or enriched) Bread or cornbread, biscuits, rolls, muffins or cooked pasta, noodle products or cooked cereal, cereal grains	½ slice ½ serving ¼ cup ¼ cup	½ slice ½ serving ¼ cup ¼ cup	1 slice 1 serving ½ cup ½ cup
4. Meat or meat alternates: Lean meat, poultry, or fish or egg or cooked dry beans, peas, lentils** or peanuts, soy nuts, tree nuts, seeds or peanut butter, other nut or seed butters or yogurt (low or nonfat)* or cheese* an equivalent quantity of any combination of the above meat/meat alternates	1 oz. 1 egg ¼ cup ½ oz.*** 2 Tbsps*** ½ cup or 4 oz. 1 oz.	1½ oz. 1 egg ¾ cup ¾ oz.*** 3 Tbsps*** ¾ cup or 6 oz. 1½ oz.	2 oz. 1 egg ½ cup 1 oz.*** 4 Tbsps*** 1 cup or 8 oz. 2 oz.

\* Natural or Processed only.

\*\* In the same meal service, dried beans or dried peas may be used as a meat alternate or as a vegetable; however, such use does **not** satisfy the requirement for both components.

\*\*\* No more than 50 percent of the requirement shall be met with nuts, seeds or nut butters. These components shall be combined with another meat/meat alternate to fulfill the requirement. For the purpose of determining combinations, one ounce of nuts or seed is equal to one ounce of cooked lean meat, poultry, or fish.

\*\*\*\* Juice may not be served when milk is served as the other component.

## MEAL PATTERN REQUIREMENTS FOR CHILDREN (Continued)

SNACKS			
FOOD COMPONENT	Ages 1-2	Ages 3-5	Ages 6-12
<u>Select 2 of these 4 components****</u>			
1. Milk, fluid	½ cup	½ cup	1 cup
2. Vegetable, fruit or 100 % full-strength juice	½ cup	½ cup	¾ cup
3. Grains/breads (whole grain or enriched)			
Bread	½ slice	½ slice	1 slice
or cornbread, biscuits, rolls, muffins	½ serving	½ serving	1 serving
or cold dry cereal	¼ cup or 1/3 oz.	1/3 cup or ½ oz.	¾ cup or 1 oz.
or cooked cereal or cereal grains	¼ cup	¼ cup	½ cup
or cooked pasta, noodle products	¼ cup	¼ cup	½ cup
4. Meat or meat alternates:			
Lean meat, poultry or fish	½ oz.	½ oz.	1 oz.
or cheese*	½ oz.	½ oz.	1 oz.
or eggs	½ egg	½ egg	1 egg
or cooked dry beans, peas, lentils**	1/8 cup	1/8 cup	¼ cup
or peanut butter, other nut or seed butters	1 Tbsp.	1 Tbsp.	2 Tbsps.
or peanuts, soy nuts, tree nuts or seeds	½ oz.	½ oz.	1 oz.
or yogurt	¼ cup	¼ cup	½ cup

Additional requirements of the Child Care Institution are as follows:

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# MENUS FOR CACFP

Meal Pattern	Monday	Tuesday	Wednesday	Thursday	Friday
<u>Breakfast</u> Juice or Fruit or Vegetable Grains/Breads Milk	Orange Juice Oatmeal with Raisins Milk*	Tomato Juice Cheese Toast Milk	Grape Juice (Vitamin C added) Corn Flakes with Banana Slices Milk	Berries Scrambled Eggs Biscuit Milk	Cantaloupe Cubes Cinnamon Raisin Bagel Milk
<u>Lunch or Supper</u> Meat or Meat Alternate Vegetable/Fruit (2 servings of vegetable or fruit or both) Grains/Breads Milk	Turkey Pita Pockets Apple Steamed Baby Carrots Milk	Beef Patties Lettuce & Tomato Baked Potato Wedges Hamburger Bun Milk	Peanut Butter Sandwich on Whole Wheat Bread Chicken Vegetable Soup Peach Slices Milk	Tuna Salad Celery Sticks Apple Wedges Wheat Crackers Milk	Red & White Beans Couscous† Chopped Tomatoes Pear Slices Milk
<u>Snack</u> Select two of the following: Meat or Meat Alternate Vegetable or Fruit or Juice Grains/Breads Milk	Noodles Shredded cheese Water †	Watermelon Chunks Milk Water	Blueberry Muffin Milk Water	Graham Crackers Lowfat Strawberry Yogurt Water	Soft Bread Sticks Pizza Sauce for Dipping Green Pepper Rings Water

\* Nutritionists recommend serving whole milk for ages 1 and 2 and lowfat milk for ages 3-5.

\*\* Does not contribute to the meal pattern requirement.

† Water is suggested as a beverage for all snacks even when other beverages are offered to encourage children to drink water.

‡ Couscous is an instant, tiny pearl-shaped pasta of Mediterranean origin.

Menus planned in accordance with the recommendations of the Dietary Guidelines for Americans.

National Food Service Management Institute, The University of Mississippi

# MENUS FOR CACFP

Meal Pattern	Monday	Tuesday	Wednesday	Thursday	Friday
<u>Breakfast</u> Juice or Fruit or Vegetable Grains/Breads Milk	Fresh Peaches Bagel Milk*	Orange Sections Bran Cereal Milk	Sliced Strawberries Banana Muffin Milk	Pineapple Chunks Cheerios Milk	Applesauce French Toast Milk
<u>Lunch or Supper</u> Meat or Meat Alternate Vegetable/Fruit (2 servings of vegetable or fruit or both) Grains/Breads Milk	Turkey Sloppy Joe on Whole Wheat Bun Whole Kernel Corn Melon Cubes Milk	Crispy Baked Chicken Peas and Carrots New Potatoes Whole Wheat Roll Milk	Tuna Salad (with Lowfat Mayonnaise) Oven Baked Potato Wedges Lettuce and Tomato Salad Whole Wheat Bread Milk	Pocket Cheese Pizza † Steamed Broccoli and Cauliflower Plum Milk	Soft Chicken Taco with Shredded Lettuce, Tomato, Grated Cheese and Salsa Carrot Sticks Milk
<u>Snack</u> Select two of the following: Meat or Meat Alternate Vegetable or Fruit or Juice Grains/Breads Milk	Apple Juice (Vitamin C added) Crackers Cheese Cubes Water**	Lowfat Yogurt Banana Water	Orange Juice Graham Crackers Water	Scrambled egg Tortilla Water	Peanut butter Bread Milk Water

\* Nutritionists recommend serving whole milk for ages 1 and 2 and lowfat milk for ages 3-5.

\*\* Water is suggested as a beverage for all snacks even when other beverages are offered to encourage children to drink water.

† Be careful to serve enough cheese to meet the meal requirement.

Nutrition Information (weekly average): approximately 18% of calories from protein, 52% of calories from Carbohydrates, 30% of calories from fat.

Menus planned in accordance with the recommendations of the Dietary Guidelines for Americans.

National Food Service Management Institute, The University of Mississippi

# MENUS FOR CACFP

Meal Pattern	Monday	Tuesday	Wednesday	Thursday	Friday
<u>Breakfast</u> Juice or Fruit or Vegetable Grains/Breads Milk	Banana Slices Crispy Rice Cereal Milk*	Pink Grapefruit Wedges Cinnamon Toast Milk	Applesauce Pumpkin Bread Milk	Orange Juice Scrambled Eggs Whole Wheat Toast Milk	Apple Juice (Vitamin C added) Blueberry Pancakes Milk
<u>Lunch or Supper</u> Meat or Meat Alternate Vegetable/Fruit (2 servings of vegetable or fruit or both) Grains/Breads Milk	Ham Slices Baked Sweet Potatoes Garlic Seasoned Green Beans Gelatin Salad with Mixed Fruit Whole Wheat Roll Milk	Chicken Stir-Fry with Broccoli, Carrots, and Sweet Peppers † Pear Slices Rice Roll Milk	Spaghetti and Meat Sauce† Green Salad with Cucumbers and Shredded Carrots Pineapple Tidbits French Bread Milk	Baked Breaded Fish Green Peas Cheese-topped Mashed Potatoes Peach Slices Corn Bread Milk	Fiesta Chili Beans Cheese Sticks Apple Wedges Crackers Milk
<u>Snack</u> Select two of the following: Meat or Meat Alternate Vegetable or Fruit or Juice Grains/Breads Milk	Cheese Toast Orange Wedges Water**	Bean Burrito Water	Fruit Cocktail Graham Crackers Water	Carrot Sticks Wheat Crackers Water	Peanut Butter and Fruit Spread Sandwich Water

\* Nutritionists recommend serving whole milk for ages 1 and 2 and lowfat milk for ages 3-5.

\*\* Water is suggested as a beverage for all snacks even when other beverages are offered to encourage children to drink water.

† Be sure mixed dishes contain the appropriate amount of each meal component.

Menus planned in accordance with the recommendations of the Dietary Guidelines for Americans.

National Food Service Management Institute, The University of Mississippi

# MENUS FOR CACFP

Meal Pattern	Monday	Tuesday	Wednesday	Thursday	Friday
<u>Breakfast</u> Juice or Fruit or Vegetable Grains/Breads Milk	Orange Juice Corn Flakes Milk*	Applesauce Baked French Toast Milk	Grapes Cut in Half Lengthwise Cinnamon Roll Milk	Strawberries Pancakes Milk	Tomato Juice Scrambled Egg Whole Wheat Toast Milk
<u>Lunch or Supper</u> Meat or Meat Alternate Vegetable/Fruit (2 servings of vegetable or fruit or both) Grains/Breads Milk	Tuna Patty Peas & Carrots Mashed Potatoes Whole Wheat Roll with Margarine Peach Slices Milk	Toasted Ham & Cheese Sandwich Orange Half Potato Salad Milk	Beef Stew Peas Banana Slices Crackers Milk	Sliced Baked Turkey Green Beans Baked Sweet Potatoes Whole Wheat Roll Milk	Tortilla Pizza with Broccoli, Tomatoes, & Mozzarella Cheese† Carrot Sticks Fruit Cocktail Milk
<u>Snack</u> Select two of the following: Meat or Meat Alternate Vegetable or Fruit or Juice Grains/Breads Milk	Peanut Butter & Crackers Milk Water**	Biscuit Cheese cubes Water	Bagel Apple Wedges Milk Water	Banana Bread Raisins Milk Water	Oatmeal Raisin Cereal Apricots Milk Water

\* Nutritionists recommend serving whole milk for ages 1 and 2 and lowfat milk for ages 3-5.

\*\* Water is suggested as a beverage for all snacks even when other beverages are offered to encourage children to drink water.

† Cheese is calculated in the nutrient analysis in amounts adequate to meet the meal requirements for the meat alternate.

Source: USDA. *A Tool Kit for Healthy School Meals: Recipes and Training Manual.*

Menus planned in accordance with the recommendations of the Dietary Guidelines for Americans.

National Food Service Management Institute, The University of Mississippi

# MENUS FOR CACFP

Meal Pattern	Monday	Tuesday	Wednesday	Thursday	Friday
<u>Breakfast</u> Juice or Fruit or Vegetable Grains/Breads Milk	Orange Juice Waffles Milk*	Pineapple/Orange Juice Peanut Butter Toast Milk	Warm Grapefruit Wedges Oatmeal with Raisins Milk	Grapes Sweet Potato Bread Milk	Apple Ham on a Cheese Biscuit Milk
<u>Lunch or Supper</u> Meat or Meat Alternate Vegetable/Fruit (2 servings of vegetable or fruit or both) Grains/Breads Milk	Beef Patty Tomato & Lettuce Spicy Oven Baked Potato Wedges Whole Wheat Bun with Mayonnaise, Mustard or Ketchup Milk	Cheese Quiche Pasta Salad with Vegetables Kiwi Wedges Roll Milk	Chicken Fajitas Spanish Rice Carrot-Raisin Salad Tortilla Milk	Barbecued Pork Tenders Corn & Green Bean Casserole Mixed Fresh Fruit Salad Whole Wheat Roll Milk	Vegetable Chili Broccoli Salad Cornbread Milk
<u>Snack</u> Select two of the following: Meat or Meat Alternate Vegetable or Fruit or Juice Grains/Breads Milk	Cup of Chicken Noodle Soup Crackers Milk Water**	Soft Pretzel Milk Water	English Muffin Pizza: Top with Pizza Sauce, Green Pepper Ring & Mozzarella Cheese Milk Water	Cheese Crisp Vegetable Juice Water	Oat crackers Peach Slices Milk Water

\* Nutritionists recommend serving whole milk for ages 1 and 2 and lowfat milk for ages 3-5.

\*\* Water is suggested as a beverage for all snacks even when other beverages are offered to encourage children to drink water.

Menus planned in accordance with the recommendations of the Dietary Guidelines for Americans.

National Food Service Management Institute, The University of Mississippi